



## DESSERT WINES

	GLASS
Ch. Grillon Sautenes	12
Quady, "Elysium", Black Muscat	10
Easton Late Harvest Zinfandel	10
Muscat Baumes de Venise	10
Terre Rouge Muscat a Petit Grain	10
Dolce, Late Harvest Semillon/S Blanc	18

## PORT

Graham's Six Grapes Reserve Port	9
Graham's 10 yr. Port	11
Graham's 20 yr. Port	15
Fonsexa 10 yr. Tawny	11
Fonsexa Bin 27	14
Kopke 10 yr Port	12
Kopke Colheita 1988	20
Smith Woodhouse 1995	15
Smith Woodhouse Colheita 1986	20
Dom Rozes, over 40 yr.	80

## COGNAC

Courvoisier, VS	11
Rémy Martin, VSOP	14
Hine Rare, VSOP	22
Rémy Martin, XO	35
Jean Fillioux, La Pouyade	12
Jean Fillioux, Très Vieux, 1er Cru	15
Jean Fillioux, Réserve Familiale, 1er	35
Jean Fillioux, XO Réserve, 1er Cru	45

## ARMAGNAC

Montal, VS	15
Montal, VSOP	19
Clés des Ducs, V.S.O.P	20
Cerbois XO	23

## SINGLE MALT SCOTCH

Dalwhinnie 15yr, Highland Malt	13
Glenlivet 12 yr, Speyside	13
Glenlivet 21yr, "Archive", Speyside	35
Glenfiddich 12 yr, Highland Malt	13
Glenmorangie 10yr, Highland Malt	13
Laphroig, 10yr, Islay	14
Lagavulin 16yr, Islay	16
Macallan 12yr, Highland Malt	16
Macallan 18yr, Highland Malt	25
Tallisker 10yr, Island of Skye	16
Glenkinchie 10yr, "Edinburgh Malt"	16

## BLENDED SCOTCH

Johnnie Walker "Green"	28
Johnnie Walker "Gold"	36
Johnnie Walker "Blue"	45

## SWEETS

Warm apple crumble - Vanilla ice cream, cinnamon essence 8

Chocolate mousse gâteau - Cocoa, hazelnuts, chocolate gelato 8

Butterscotch Panna Cotta - Gingerbread streusel, pumpkin ice cream 8

Warm chocolate bread pudding - Chai tea chantilly, port poached pears 8

Homemade cookie plate 7

Assorted sorbet and ice cream 7

## INTERNATIONAL ARTISAN CHEESES

1 / 7.75    3 / 15.75    5 / 19.75

### FOURME D'AMBERT

Dates from ancient Rome. Medium-strong cows milk from Auvergne, France.

### MANCHEGO

Hard sheeps milk from La Mancha, Spain. Olive and grassy notes.

### HUMBOLDT FOG

A local Californian goat cheese. Moist light texture with lemony after tones. Pillowy white bloomed rind.

### BRIE

One of Frances most popular cow cheeses. Creamy texture with a slight nutty flavor. Soft bloomed rind.

### TOMME DE SAVOIE

Semi-hard cows milk from Savoie, France. Soft, fruity and slightly nutty after taste, natural rind.

## TEA SELECTION

Lavender Earl Grey	5
Limited Edition Estate Darjeeling	7
Moroccan Mint	7
Citron Green	6
Crimson Berry Fruit Tisane	6
Organic Lemon Chamomile	5

*EXECUTIVE CHEF Kevin M. Meehan*

*GENERAL MANAGER Brian Cousins*

*PRIVATE EVENTS Cynthia White / 213 239 2513*